FEATURED PIZZA

TEMPTING FATE

NOTHING GETS STUCK IN YOUR LIPS BANH MI PORK, JALAPENO, HERBS, PICKLED CARROT, ROASTED GARLIC AIOLI, MOZZ 16.50



MEATBALLS

MARINARA, PECORINO 14

SPINACH ARTICHOKE DIP

SPINACH, ARTICHOKE, PECORINO, MOZZ 12

BURRATA

CHILI OIL, HERBS, SWEET HOT PEPPER 15

SALADS

CAESAR ROMAINE, TOASTED CROUTON, SHAVED PARMESAN 12

CHOPPED

ROMAINE, BALSAMIC, GARLIC SALAMI, PEPPERONI, PEPPERONCINI, GIARDINIERA, PROVOLONE, BASIL, PARM, CROUTON CRUMB 16

GREEK

ROMAINE, ARUGULA, TOMATO VINAIGRETTE, PICKLED TOMATO, KALAMATA OLIVE, RED ONION, PEPPERONCINI, FETA 14

DESSERTS

RICE KRISPIE TREAT 4

MONSTER COOKIE

BROWNIE

3

6





I'M YOUR DADDY

WHAT HAPPENS WHEN SPICY AND SWEET CONVERGE PEPPERONI, SWEET & HOT PEPPERS, BURNT HONEY, RED SAUCE, MOZZ 16.50

CAN YOU GET US SOME BEER?

YOU BOYS LIKE O'DOUL'S RIGHT? ROASTED MUSHROOM, CARAMELIZED ONION, ARUGULA, HERBS, LEMON, GARLIC OIL, SEASONED CREAM, FONTINA 17

WALTER WHITE

A TIP OF THE HAT TO THE OG IN NEW HAVEN POTATO, CHARRED SPRING ONION, ROSEMARY, PARMESAN, GARLIC OIL, SEASONED CREAM, MOZZ 15

SPICOLI

TASTY WAVES OF HOUSE-MADE SAUSAGE ARE THE STAR HERE FENNEL SAUSAGE, GRILLED RADICCHIO, ONION, RED SAUCE, MOZZ 16.50

RODEO CLOWN

I WASN'T TALKING TO YOU, I WAS TALKING TO THAT SQUIRREL OVER THERE AL PASTOR, PINEAPPLE, SALSA VERDE, ONION, ACHIOTE OIL, MOZZ 16

WHAT'S THE DAMAGE

IT USUALLY TAKES TEN MINUTES TO A HALF SMOKED MUSHROOM, ASPARAGUS, PARSLEY, GARLIC SAUCE, GOUDA, MOZZ 17

PIONEER HITCHHIKER

OLD BLUELIPS HIMSELF CLAMS, HERBS, LEMON, GARLIC OIL, SEASONED CREAM, MOZZ 19.50

BRING ME MORE

GOTTA EAT WHAT YOU KILL CHICKEN, TOMATO, RED ONION, HERB OIL, GARLIC SAUCE, FETA, MOZZ 17

DOESN'T EVERYONE

GUARENTEED TO VANISH QUICKLY FURIOUS FENNEL SAUSAGE, GREEN OLIVE, CARAMELIZED ONION, RED SAUCE, MOZZ 17

KEVIN

A PLAIN CHEESE PIZZA. USE IT AS A CANVAS TO CREATE YOUR OWN MASTERPIECE, OR JUST HAVE IT, UM, PLAIN. LIVE YOUR TRUTH. RED SAUCE, MOZZ 12

DRESS UP KEVIN \$2 EACH / 3 TOPPING LIMIT

RED ONION	RADICCHIO
YELLOW ONION	BURNT HONEY
PARMESAN	BACON
GIARDINIERA	SAUSAGE
ROASTED	PEPPERONI
MUSHROOMS	SALAMI
	YELLOW ONION PARMESAN GIARDINIERA

SUB HERBIVOROUS BUTCHER VEGAN CHEESE ON ANY PIZZA \$3



ALL OUR PIZZAS ARE 12" AND FEED 1-2 PEOPLE.

OUR CRUST IS **CHARRED**, NOT **BURNED**. AND THAT MAKES ALL THE DIFFERENCE.

THIS PIZZA IS SURLY'S INTERPRETATION OF WHAT IS COMMONLY KNOWN AS A NEW HAVEN-STYLE PIE. FEEL FREE TO GOOGLE THAT IN YOUR SPARE TIME. ONE FEATURE WE FELL IN LOVE WITH WAS THE CHAR OF THE CRUST, CAUSED BY THE INTENSE HEAT OF THE OVEN.

IF YOU'VE LEFT A FROZEN PIZZA IN THE OVEN TOO LONG BECAUSE YOU FELL ASLEEP ON THE COUCH, YOU KNOW WHAT BURNED IS. THIS ISN'T THAT. TAKE A BITE. YOU'LL KNOW RIGHT AWAY.

WE'RE USING OUR HOUSE BREWERS YEAST IN THE CRUST. HARVESTED AFTER FERMEN-TATION AND REPURPOSED, THIS YEAST NOW PROVIDES THE FOUNDATION FOR OUR BEER *AND* OUR PIZZA. WASTE NOT, WANT NOT.

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE ASK YOUR SERVER ABOUT SPECIFIC INGREDIENTS IN OUR DISHES. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

